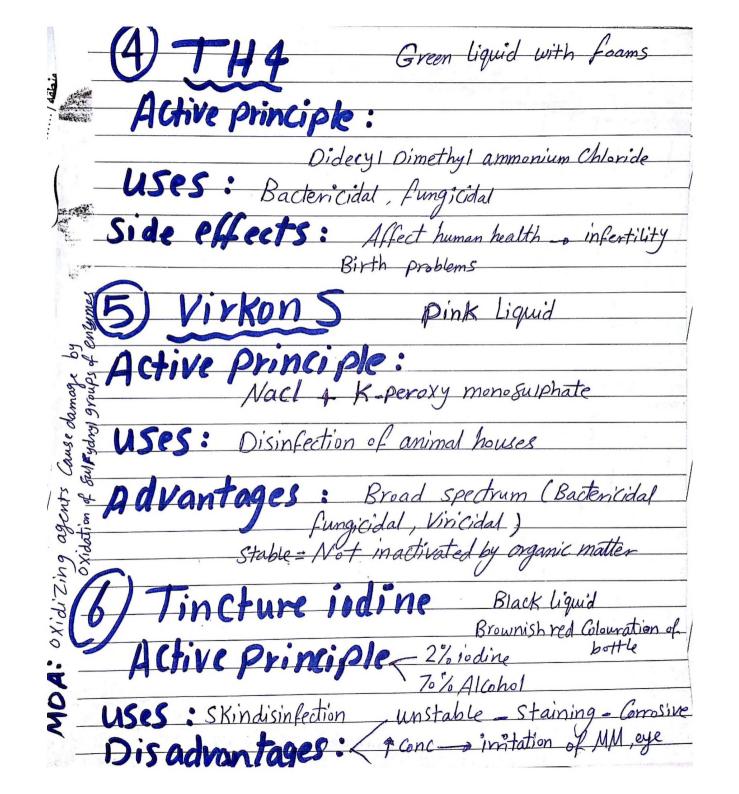
Disinfe	etants)	
(1) Saniton	tablets	
Active Prince	iple:	
Sodium die	hloro iso Cyanunate	
USES Sanita	ation, disinfection of pouttry far ter houses, livestock	rms
Contraindicat	ons Shouldn't be used be after live vaccination by 24 h	fore or
2) Copper Su		der
uses: dis	infection of Water reservoirs	
	Dowder, liquid violet pour	
uses: fi	umigation process whed add	led with
12728 12		



	· precipitation of proteins, inactivation of enzy	mes
_US	5:	
<u>_</u>	10 Chlorhexidine gluconate: preoperative hand and skin dising	fection
	Moro Xylenols: Less irritant can be used agrilment for topical pur	rposes
0:0	More effective on G+ve than G-ve bacter	ia
115	dvantages:	
	Chlor hexiding inactivated by anionic soaps	(
	Chloro xy lenol inactivated by hard water	
8	ormaline Characteristic adou	/
Mo	: protein denaturation, disrupting of nucleic	acids
us	\$: 40% formaldhyde: Surface disinfection, fum (biological Safety cabinets ormaldhyde at 40°C for 20 min :- Wool disinfecti	rigatio
7 0	man Albuda at 1° G 2 minutes	
0 25	ormalargae as 400 for 20 min : Wood disinfects	on
0.2	formaline Solution for bath for foot rot in sheef, Cattle	ion
A	antages: broad spectrum against bacter, fungi, viruses, Mycobacteria, spores Vantages: Neutralized by ammonia, Un toxic to humans, Poor Penetration	ia
1	fungi, Vinuses, Mychaeteria, spores	
DISA	Vantages: Neutralized by ammonia lun	04.1

MoA: Destroy bonds of nucleic acid and precipitation of proteins Change PH of environment skill the MO Methods of application: Spraying, misting immersing USES: 4-5% on house hold vinegar 2% or reduce levels of FMO viruses on Contamina Surfaces Yeduce bacterial levels in meat packaging plants Yeduce levels of Salmonella infeed. Dis advantages: unstable (inactivated by O.M.) O Ethylalcohol O Ethylalcohol O Dehydration of Cell, denaturation of protein
Change PH of environment, kill the MO Methods of application: Spraying, misting immersing USES: 4-5% house hold vinegar 2% reduce levels of fMO viruses on Contamina Simfaces Yeduce bacterial levels in meat Packaging plants reduce levels of Salmonella infeed. Dis advantages: unstable (inactivated by O·M) O Ethylalcohol 1 Dehydration of Cell, denaturation of protein
MoA: Dehydration of Cell, denaturation of protein
USes: 4-5% house hold vinegar 2% reduce levels of fMO viruses on Contamina Surfaces Yeduce bacterial levels in meat packoging plants reduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by O.M.) (10) Ethylalcohol MOA: Dehydration of Cell, denaturation of protein
reduce bacterial levels in meat packaging plants reduce levels of Salmonella in feed. Dis advantages: unstable (inactivated by O.M.) (I) EthylalCohol MOA: Dehydration of Cell, denaturation of protein
Dis advantages: unstable (inactivated by O.M.) (10) EthylalCohol MoA: Dehydration of Cell, denaturation of protein
MoA: Dehydration of Cell, denaturation of protein
MoA: Dehydration of Cell, denaturation of protein
MOA: Dehydration of Cell, denaturation of protein
USes: 70% - Antiseptic
Bolo ethanol +5% isopropyled sinactivate Upid enveloped viruses HTV, Hepatitis B, C

4mn	norua	Ammonical odour	
uses:	Aonia Lumigation process	(Neutralisation	
	F-(